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## PATENT SPECIFICATION

927.054



NO DRAWINGS

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## COMPLETE SPECIFICATION

## Improvements in Dog Food

I, BURTON DAVID WHITESTONE, a citizen of the United States of America, of 68 Beatrice Circle, Belmont, Massachusetts, United States of America, do hereby declare the invention for which I pray that a patent may be granted to me, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to an animal food product, and in particular to dog food.

In the training of dogs it is often important and desirable to reward the dog for particular acts or performances. One method of reward is to give the dog some sort of tidbit. However, tidbits such as have been previously described or commercially available are not acceptable to all dogs. For this reason a tidbit of very wide acceptability is often desired.

In addition, the dog trainer or dog owner has no food available to him in which he can incorporate vitamins, minerals or other supplemental nutrients, which food would have a very wide degree of acceptability.

One object of this invention is to provide a new dog tidbit which has a much higher degree of acceptance to the animal than previously described tidbits.

Another object is to provide a means for supplying a dog with vitamins, minerals and other supplemental nutrients in a manner highly acceptable to dogs.

Other objects and advantages of this invention will be apparent from the specification and claims which follow.

My invention comprises the sucrose-containing, protein flavored, baked food described below. Much to my surprise this new product was readily accepted and desired by dogs, and also provided a means of insuring the proper intake of the minor required levels of food accessories such as vitamins.

The composition of my invention comprises the heated product of leavened flour dough containing 15 to 25 parts of sucrose per 100 parts of flour by weight and minute amounts of meat, fish or cheese flavour. The [Price 4s. 6d.]

proportion of sucrose may be, for example, 23 parts per 100 parts of flour by weight. The dough is either baked in the manner of cookies or deep fried in a vegetable shortening and then dried. In either case it is preferably packaged in wrapping material which is essentially moisture resistant but has a sufficient porosity to inhibit mould growth. 50

The baking formula can contain various flours but it is preferable that it contain major amounts of flours made from grain and only minor amounts of flours from seeds as, for example, soy beans and cotton seeds. 55

With respect to the sugar content, other low-sweet sugars such as corn sugar (dextrose) can also be added, though primarily for the browning effect. 60

Meat, fish or cheese flavour and colour are put in by use of artificial flavours and colours. Such artificial flavours preferably contain spice extractives and synthetics such as monosodium glutamate and sodium-cyclamate. Satisfactory imitation meat or fish flavours include, for example, liver, chicken, beef stew, beef hash, sardine or bacon. Proprietary flavourings or colourings may be used, and the exact nature of the flavouring or colouring is not of any critical significance in the present invention. 65

In addition to the principal ingredients enumerated above, there are also present the normal additional ingredients found useful for baking of this nature as, for example, the required leavening, non-fat dry milk solids, shortening, dried egg yolks, salt and spice. Vitamins, minerals or other supplemental nutrients may also be present, if desired. 70

The procedure for preparing the products of this invention comprises, generally, mixing together all the dry ingredients, forming a dough with water and incorporating the liquid ingredients into the dough. If fried, it is then deep fried in a vegetable oil. The proportions of flour and water used are in accordance with the usual bakery arts. The amount of flavour used is relatively small, a preferred 75

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amount being about 1 part to 2000 parts of dough by weight. Colouring is of a similar order of magnitude.

5 A typical frying procedure is deep frying at 375° F from 1 to 1½ minutes, allowing the shortening to drip off for about 30 minutes to an hour, then wrapping the product in a material which is porous to air but substantially resistant to mould. The pieces are preferably small, or tidbit size, such as one inch in width and one-half inch in thickness so as to be bite-size for the dog. Baking follows the usual baking techniques.

10 As a further means of inhibiting mould growth, the drip dried fried product can be passed under ultra violet radiation before sealing in sterile wrappers.

15 In addition to the basic ingredients as outlined above, supplemental nutrients such as vitamins or amino acids can be added to the dough before drying and baking. Since the frying time is short, there is little deterioration in the vitamins and thus this is a preferred method.

20 25 A typical analysis of a final fried product is 3.87% minimum of crude protein, 20% of crude fat and 1% maximum of crude fibre.

WHAT I CLAIM IS:—

30 1. An animal food product comprising the heated product of a leavened flour dough containing 15 to 25 parts of sucrose by weight

per 100 of flour and a minute amount of an imitation meat, fish or cheese flavouring.

2. An animal food product comprising the deep fat fried product of a leavened flour dough containing 15 to 25 parts by weight of sucrose per 100 of flour and a minute amount of an imitation meat, fish or cheese flavouring.

3. An animal food product comprising the deep fat fried product of a leavened flour dough containing 23 parts by weight of sucrose per 100 parts of flour and 1 part in 2000 by weight of the dough of an imitation meat, fish or cheese flavouring.

4. An animal food product prepared by the deep fat frying in a vegetable oil of bite-size masses of a leavened flour dough at 375° F for 1 to 1½ minutes, the dough containing 15 to 25 parts of sucrose by weight per 100 parts of flour and 1 part in 2000 by weight on the dough of an imitation meat, fish or cheese flavouring.

5. An animal food product comprising the heated product of a leavened flour dough containing 15 to 25 parts of sucrose by weight per 100 of flour, vitamins or minerals or other supplemental nutrient, and a minute amount of an imitation meat, fish or cheese flavouring.

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